

Bar GEORGE



KITCHEN HOURS
TUESDAY THRU SUNDAY
5P-11P

RAW BAR

OYSTERS*
SINGLE 3
DOZEN 33
w/ Yuzu-Jalapeño Mignonette & Roasted Tomatillo

BROILED OYSTERS (5) 16
Green Garlic Butter, Pickled Ramp

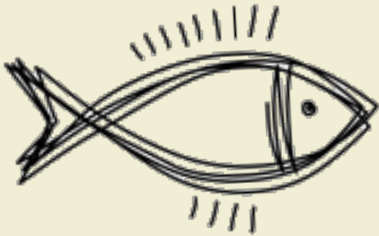
DAILY CRUDO 14
Lemon, Bush Beans, Dried Shiso

SHRIMP DIP 16
Cucumber, Brandons Bread

Peruvian Chicken

HALF OR WHOLE BIRD 16/28
Rotisserie Roasted with Aji Panca
Served with Cilantro Aioli & Lime

WHOLE FISH!



Lemon, Caper, Brown Butter 28

COLD THINGS

PEAS & RICE 8
Carolina Gold Rice, Summer Vegetables

BIG MAC SALAD 13
Crouton, Heirloom Tomato, Spring Onion

ESCAROLE CAESAR 12
Fennel, Chili Crumb

BRONZE FENNEL PATE 12
Bravo Radish, Brandon’s Bread

CHILLED STRING BEANS 10
Tonnato, Fried Onion

DEVILED EGGS 5
Mushroom Conserva, Espelette

HOT STUFF

SALT BAKED POTATO 10
Gruyere Mornay, Chive

GREEK DOG 6
Beef Chili, Shallot, Dijon

PIÑA DOG 6
Pineapple, Jalapeño, Cilantro Aioli

DOUGHNUTS

BOSTON CREAM 6
Pastry Cream, Sea Salt

RAINBOW SPRINKLE 6
Strawberry Cream Cheese Frosting

PANNA COTTA 6
Cinnimon & Sugar

*CONSUMING RAW AND UNDERCOOKED EGGS, MEATS, AND SEAFOOD INCREASES THE RISK OF FOOD BORNE ILLNESS